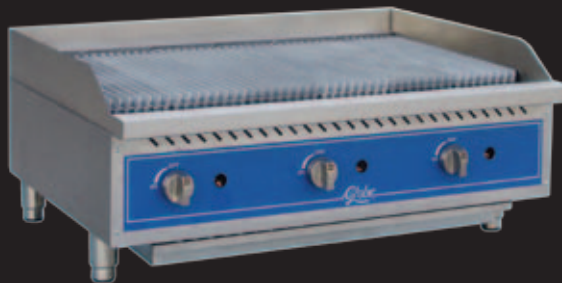




*Globe*®



**Globe Food Equipment Co.**

# Globe N Series Heavy Duty Slicers

Certified by NSF International to go above and beyond standard performance!  
NSF ANSI 8 2010 Standard



**3600N**  
Manual Slicer



## Automatic and Manual 3000N and 4000N Series Slicers

- 13" *PreciseEdge™* hardened steel alloy knife blade, 1/2 HP, 115/60/1, 7 amp
- *EZ-Glide™* Slicing System - Specially engineered chute gliding system and slice table provides minimal food contact on table for smooth and effortless slicing
- Stainless steel construction with superior corrosion resistance against acids found in fruit, meats and vegetables
- High performance, maintenance-free gear knife drive
- Rated for 100% continuous (all day) use for slicing cheese and other sticky food products
- Dual gear thickness adjustment slices from tissue-thin up to 1 1/4"
- One-touch knife-sharpening system is removable, immersible, dishmachine safe, and BPA-free (no-bisphenol-A)
- Permanently attached knife ring guard with removable splash guard
- Knife cover interlock
- No voltage release



## BEST Warranty

Two-years parts and one-year labor **PLUS**  
**15 YEARS ON THE KNIFE DRIVE GEARS**



**4975N**  
Automatic Slicer



Easy, One-touch  
Sharpening!



**PREMIUM CONSTRUCTION**  
**FOOD ZONE FEATURES**  
**OPERATOR PROTECTION FEATURES**

[www.globeslicers.com](http://www.globeslicers.com)

# Build-up & Enhance the N Series Slicers

## Premium Slicer Correctional Package

The comprehensive correctional package offered by Globe is designed to protect the slicer from intentional damage and/or vandalism.

Package Features:

1. Removable sharpening assembly is immersible for safe cleaning and sanitizing.
2. Bolt-down kit allows for secure mounting to table or counter, prevents slicer from being pushed off the counter.
3. Tamper-proof Torx 6-pin head fasteners protect from unwanted removal of components.
4. Slicer support base interior is treated to prevent oxidation in high moisture areas.

## Ask Us About Globe's Optional Quick-Clean™ Coating

- The slicing table and knife cover are **Quick-Clean™** coated with a proprietary non-stick, nickel (Ni) based coating to ensure improved efficiencies.
- The cleaning and sanitizing process is simplified.
- Moist, creamy textured product residue, such as aged cheese, is quickly and easily wiped clean.
- The non-stick coating creates less friction and requires less force which means: better employee performance, better value for your kitchen.



3850N  
with  
Vegetable  
Hopper  
Accessory

### 3000N Series

Model	Description	Dimensions (LxWxH)
3600N	Manual	26.7" x 23" x 20.9"
3850N	Two Speed Automatic	26.7" x 23" x 25.1"
3975N	Nine Speed Automatic	26.7" x 23" x 25.1"

### 4000N Series

#### Additional Features Include:

- Home position start
- Table lockout
- Automatic shut-off
- Return to home chute (4975N only)

Model	Description	Dimensions (LxWxH)
4600N	Manual	26.7" x 23" x 20.9"
4975N	Nine Speed Automatic	26.7" x 23" x 25.1"

### Frozen Meat Slicer

*Great for Mongolian BBQ, Carne Asada, Shabu Shabu or Hot Pot*

#### Additional Features Include:

- 13" serrated knife
- High-performance gear drive system

Model	Description	Dimensions (LxWxH)
3600NF	Manual	26.7" x 23" x 20.9"
3850NF	Two Speed Automatic	26.7" x 23" x 25.1"

Additional slicer options and accessories sold separately. Slicer selection guide located on page 18.



Best of the Best in Premium Slicers

Since 1920



3600NF &  
3850NF  
with  
serrated  
knife

## Globe G Series Medium Duty Slicers



**G12**

### Automatic Slicer

- Automatic/Independent chute drive - separate chute motor. Chute travels at 40 strokes per minute utilizing a separate motor and linkage drive system
- Full bottom enclosure protects the motor, controls and table adjustment mechanism from dirt and food build-up
- Food fence included on the G12A only



### G10, G12, G12A & G14 Automatic and Manual Slicers

- Smooth stainless steel ball bearing chute slide
- No voltage release relay system
- Motor overload protection with manual reset
- Removable slice deflector - The slice deflector now includes screw "teardrops" for easy removal
- Adjustment knobs provide positive feel and better grip
- Dual purpose handle with ergonomic design provides better control of product and slicing
- Ideal 35° slicing angle
- G10, G12, and G14 Slices from 0 to 9/16" thick  
G12A slices from 0 to 1/2" thick
- Metal bottom enclosure keeps components protected
- Knife cover interlock and knife ring guard
- Powerful motor
  - G10: 1/3 HP, 115/60/1, 3 amps
  - G12: 1/2 HP, 115/60/1, 3 amps
  - G12A: 1/2 HP, 115/60/1, 3 amps
  - G14: 1/2 HP, 115/60/1, 3 amps
- Dimensions
  - G10: 19.25" W x 21" D x 16.5" H
  - G12: 19.25" W x 24" D x 17" H
  - G12A: 19.25" W x 24" D x 19.5" H
  - G14: 20" W x 27.625" D x 19.25" H

### Chefmate™ GC512 Medium Duty Manual Slicer

- Gear driven knife with powerful 1/3 HP motor (115/60/1, 4.8 amps)
- Knife cover interlock
- Precision thickness adjusting ensures slices from tissue-thin up to 7/8" thick
- Stainless steel food contact areas
- Stainless steel knife and knife cover interlock
- Permanently attached knife ring guard
- 19.75" W x 25" D x 19.5" H



Intertek



# Globe C Series Economy Slicers

## C9, C10 & C12

### *Chefmate™ C-Series Manual Slicers*

All C Series slicers are branded with the Globe *Chefmate™* logo, a proven symbol of value, price and performance known throughout the industry. These slicers are specifically designed for light duty applications.

- Dual purpose handle with improved ergonomic design
- Smooth stainless steel ball bearing chute slide provides superior gliding action
- Motor with permanently lubricated ball bearings ensures quiet operation
  - C9: 1/4 HP, 115/60/1, 2 amps
  - C10: 1/4 HP, 115/60/1, 2.5 amps
  - C12: 1/3 HP, 115/60/1, 3 amps
- Anodized aluminum construction
- Dimensions
  - C9: 17" W x 18" D x 15" H
  - C10: 17" W x 19.5" D x 15" H
  - C12: 20" W x 22.5" D x 17.5" H



C12



**Special G12-Q and G14-Q Slicers available for Québec ONLY.** G12-Q and G14-Q slicers are EN1974, UL763, and CSA, C22.2 compliant.



GC512



Additional slicer options and accessories sold separately.  
Slicer selection guide located on page 18.

## Globe Mixers



SP5

5 qt. Power Mixer  
for your countertop  
4 lbs. \* Dough Mixing  
Capacity  
\*2.6 lbs. of flour, 1.4 lbs. of water

- 10 Speeds
- #10 hub
- Attachments are stainless steel with a polycarbonate splash cover.

### Correctional Package for Mixers!

Correctional Package option available for the Globe SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P and SP80PL Mixers (10 quart through 80 quart) for correctional institutions.

The Mixer Correctional Package Option offers tamper resistant external fasteners. All external fasteners are Torx pin head screws which can only be removed with a special tool supplied with the machine.



SP20



SP30

- Powerful custom-built heavy duty motor
- Heat treated and hardened steel gears and shafts simplify tough mixing jobs
- Removable stainless steel bowl guard on most models
- Interlocked bowl guard and bowl lift
- Rigid cast iron body
- High torque, gear driven, permanently lubricated transmission
- 3 fixed speeds
- Front mounted controls
- Industry standard #12 attachment hub
- Thermal overload protection
- 15 minute timer
- Power bowl lift included on SP62P and SP80PL

Specifications may vary  
from model to model



Additional mixer accessories sold separately  
Special SPC mixers available for Québec ONLY. SPC mixers are NF 454-00, CSA Z432-04, and CSA, C22.2 compliant.

### Globe Mixers

Model	Capacity	HP	Motor Voltage/Amps
SP5	5 qts.	800 watts	115/60/1, 4 amps
SP8	8 qts.	1/4	115/60/1, 5 amps
SP10	10 qts.	1/3	115/60/1, 8 amps
SP20	20 qts.	1/2	115/60/1, 10 amps
SP25	25 qts.	3/4	115/60/1, 12 amps
SP30	30 qts.	1	115/60/1, 15 amps
SP30P	30 qts.	1-1/2	220/60/1, 12 amps
SP40*	40 qts.	2	220/60/1, 17 amps or 208/60/3, 8 amps
SP60*	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps
SP62P*	60 qts.	3	220/60/1, 16 amps or 208/60/3, 12 amps
SP80PL	80 qts.	3	208/60/3, 12 amps

NOTE: \*Please specify voltage when ordering.



# Globe Mixers

*Standard equipment includes:*

Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, timer and removable bowl guard with built in ingredient chute. (A bowl truck is included with the SP60, SP62P and SP80PL).

**Removable**



Available on Models SP10 through SP60



SP40



SP60



SP62P

## SP62P Pizza Mixer

The SP62P is built specifically for high-volume pizza operations. This pizza mixer has the capacity to handle up to **50** pounds of flour and three gallons of water for heavier batch sizes; offering the user the ability to minimize mixing time with a powerful, reliable product.

- **NOW with digital controls and timer!**
- Heat-treated steel alloy gears and shafts
- Two-speed, high torque, direct-gear drive transmission to handle the most demanding mixing applications



The SP62P comes with a stainless steel bowl and dough hook only.

Mixer capacity chart located on page 19.

## Globe Gas Countertop Cooking

### Gas Charbroilers

- Radiant or Char Rock heating available in 15", 24", 36", 48" widths
- High performance 40,000 BTU per burner
- Stainless steel U-style burner provides heat control every 12" and flame every 6"
- Stainless steel, double wall construction and extended cool-to-touch front edge
- Stainless steel radiants
- Heavy duty, reversible cast iron grates with drip flavor edge
- Adjustable pilots with front access
- Field convertible to radiant, char rock, or combination
- Unit ships Natural Gas with LP conversion kit included



GCB36G



### Gas Griddles

- Manual or Thermostatic controls in 15", 24", 36", 48" widths
- 3/4" highly polished griddle plate fully welded to stainless steel frame
- High performance 30,000 BTU per burner
- Stainless steel U-style burner provides heat control every 12" and flame every 6"
- Stainless steel, double wall construction and extended cool-to-touch front edge
- Adjustable pilots with front access
- Spatula wide 4" trough
- Unit ships Natural Gas with LP conversion kit included



GG24G



*All GAS countertop units have a one-year parts and labor warranty.*

[www.globeslicers.com](http://www.globeslicers.com)

# Globe Gas Countertop Cooking

## Countertop Cooking

### Gas Hot Plates

- Available in 12", 24", 36" widths (2-4-6 burners)
- High performance, heavy duty 22,000 BTU cast iron burners
- Stainless steel, double wall construction and extended cool-to-touch front edge
- Adjustable pilots with front access
- Heavy duty, cast iron grates
- Unit ships Natural Gas with LP conversion kit included



GHP24G



### Gas Countertop Fryers

- Available in 15 and 30 lb. capacities
- High performance 13,250 BTU per burner
- Stainless steel, double wall construction
- Stainless steel fry pot with drain valve and extension pipe
- Robert Shaw™ snap-action thermostats for fast recovery
- Heavy duty, nickel-plated fry baskets with cool-to-touch insulated handles
- High performance, stainless steel tube burners inside rectangular heat chambers
- High limit thermostat protection
- Must specify Natural or Liquid Propane Gas upon ordering



GF15G



*All GAS countertop units have a one-year parts and labor warranty.*



## A Whole New Line of Electric

*Use in the Front of House, Back of House, or both. You Pick!*

**NEW**



GSGDUE10

### Bistro Series 10" Single & Double Sandwich Grills

- Single grill surface size: 10"x10"
- Double grill surface size: continuous 20" bottom plate and two split 10" upper platens to allow cooking of different products at once
- Heavy duty, smooth or grooved, seasoned, cast iron grill platens
- Heavy duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel, large capacity catch drawer
- Single grills 120V, 1800W  
Double grills 240V, 3200W



**NEW**



GPG10

### Deluxe 14" Single & Double Sandwich Grills

- Single grill surface size: 14"x14"
- Double grill surface size: two split 14"x14" platens to allow cooking of different products at once
- Heavy duty, smooth or grooved, seasoned, cast iron grill platens
- Heavy duty hinge with adjustable tension
- Built in electronic timer
- Four programmable presets
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel large capacity catch drawer
- Side handles for easy portability
- Single grills 120V, 1800W  
Double grills 208-240V, 5400/7200W



GPG14D

[www.globeslicers.com](http://www.globeslicers.com)

# Sandwich Grills from Globe.

## Panini and Sandwich Grills

- Available surface size: 14"x10"
- Heavy duty, smooth or grooved, seasoned, cast iron grill platens
- Heavy duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Easy-to-clean, stainless steel, large capacity catch drawer
- Side handles for easy portability
- 120V, 1800W

All ELECTRIC countertop products have a one-year parts and labor warranty.

*Optional Accessories are available for several items featured in this brochure.*



PG14

## More Globe Electric Cooking Solutions

### Electric Griddles

- Highly-polished griddle plate fully welded to stainless steel frame
- Stainless steel construction and extended cool-to-touch front edge
- Heat and thermostatic control every 12"
- Removable, easy-to-clean, stainless steel, large capacity catch tray
- Seamlessly welded splash guard

### Medium Duty Electric Griddles

- Available in 24", 36", and 48" widths x 16.5" deep
- Highly polished, 1/2" thick griddle plate for consistent cooking and easy clean-up
- 4", Spatula wide, trough
- 24" Model 208-240V, 4200W/5600W
- 36" Model 208-240V, 6300W/8400W
- 48" Model 208-240V, 8400W/11200W

### Economy Electric Griddles

- Available in 24" and 36" widths x 13" deep
- Highly polished, 3/8" thick griddle plate
- Easy On/Off switch for each element
- 24" Model 208-240V, 2700W/3600W
- 36" Model 208-240V, 4000W/5400W



GEG24



PG24E

# Globe Countertop Cooking and Warming

## Countertop Cooking



PF16E

## Electric Countertop Fryers

- Available in 10, 16, and 32 lb. capacities
- Stainless steel construction
- Swing-up element and easy-to-lift out, stainless steel fry pot with handles
- 70°F–375°F thermostat
- High limit thermal control with manual reset
- Removable, easy-to-clean control box and element
- Twin nickel-plated fry baskets with cool-to-touch insulated handles



RG30

## Roller Grills

- Available in 30 and 50 dog units  
RG30 Model 120V, 1430W  
RG50 Model 120V, 1760W
- 11 chrome plated rollers
- Stainless steel construction
- Separate temperature controls for front and back rollers
- Individual heating element within each roller
- Individual 360° roller rotation
- Removable, easy-to-clean, stainless steel catch tray
- Separate On/Off switch
- Optional accessory:  
Polycarbonate sneeze cover SN30 and SN50



SN30



NEW



GIR18

## 1800W Induction Range

- Stainless steel, seamless construction
- Durable ceramic glass cooktop
- Easy-to-clean flat surface control panel
- 4 digit LED display and touch pad control
- Digital timer
- Proper pan detection
- 7 power levels up to 1800W, 120V
- Temperature settings from 140°F–460°F
- Error code alert display

- ✓ Most energy efficient cooking in the world!
- ✓ No open flames
- ✓ Portable and light weight
- ✓ Stores away easily



All ELECTRIC countertop products have a one-year parts and labor warranty.  
All countertop products are for indoor use ONLY.

[www.globeslicers.com](http://www.globeslicers.com)

# Globe Countertop Cooking and Warming

## Countertop Cooking

### Warming Lamp

*Chefmate*

- 500W (120); Two (250W) dome lamps (R40) shatter resistant bulbs included for constant warming
- High-temp ceramic bulb sockets
- Five adjustable heights
- On/Off switch located on post for easy access
- Sturdy, anodized aluminum construction with brushed finish
- Five rubber feet for stability



& NSF 4 Sanitation approved



WL2



CPSKB1

### Soup Warmer

- Removable stainless steel soup pot
- Thermostatically controlled with 12 temperature settings
- 400 watts, 120V
- Stainless steel hinged lid
- Stable round base with rubber feet prevents tipping
- Black powder-coated steel body with aluminum lining
- Overheat protection with manual reset



### Rice Cooker/Warmer

- Single switch controls cook and warm cycle
- Stainless steel finish and top
- Cooks up to 25 one-cup servings in about 30 minutes
- Built-in thermostat
- Removable pot with non-stick surface
- Over-heat protection with manual reset
- Includes scoop and measuring cup
- 1600 watts, 120V



RC1

## Globe Price Computing Scales

### GS30 & GS30T, Legal for Trade, Price Computing Scales



\*Scoop sold separately for all scales

**GS30**



*Display Tower available on GS30T model.  
GS30/GS30T Models not available in Canada*



### GSP30A, Legal for Trade 30 lb. capacity, Label Printing Scale



**GSP30A**

- Dual sided fluorescent tube display
- Holds up to 3800 PLUs
- Legal for trade - 30 lb. Capacity  
Accurately weighs from .01 lb. up to 30 lbs.  
NTEP approved, meets NIST Handbook 44 criteria
- 88 one touch preset keys and readable digital display area (1" tall x 8-15/16" wide)
- Removable stainless steel platter
- Superior sanitation and easy-to-clean
- Prints on label - PLU name, extra message, sell by date, packed date, unit price, tare, weight, PLU number, total price, bar code, store name, and store address.
- 6 ft., 115 volt power cord and molded plug

*GSP30A Model not available in Canada*

*This scale prints two lines with a maximum of 24 characters per line.*



NOW WITH PC CONNECTIVITY CAPABILITIES! Kit sold Separately.



[www.globeslicers.com](http://www.globeslicers.com)

# Globe Digital Portion Control Scales



**GPS10**

**BEST VALUE - 4 Pack**  
(GPS10-4)

### GPS10 Portable Portion Control Scale *Not Legal for Trade*

- 10 lb. capacity
- Removable, easy-to-clean stainless steel platter
- Bright, easy-to-read LCD panel display (1-3/8" tall x 1-3/4" wide)
- Wireless, battery powered\* or AC powered with automatic shut off (AC power cord included)
- Versatile - selections can be made from the front panel of the scale. It has four weighing modes: pounds (lbs.), ounces (oz), kilograms (kg), and grams (g)
- Weighs in increments of .01 lb. to 11 lbs., 0.1 oz to 176 oz, 0.5 g x 5000 g, 0.01 kg x 5 kg,
- Push button tare

\* Batteries sold separately  
(Requires 3 type C batteries)

### GPS5 Portable Portion Control Scale *Not Legal for Trade*

- 5 lb. capacity
- Compact and versatile
- Weighs in increments of pounds, ounces, and grams 0.01 lb., 0.1 oz, and 1 g
- Push button Tare
- Wireless, battery powered\* or AC powered with automatic shut off (AC power cord included)
- Overload indicator
- 7/8" LCD digital display
- Low battery indicator
- Removable stainless steel platter and plastic platter bowl included

\* Batteries sold separately (Requires 3 type AA batteries)

**BEST VALUE - 4 Pack**  
(GPS5-4)



**GPS5**

Ultra-compact, portable scale for *Precise* weighing on the go BOH/FOH.

## Chefmate™ Meat Choppers



CC12

- Direct gear driven transmission and powerful motor ensures optimum grinding performance  
CC12: 1 HP, 115/60/1  
CC22: 1-1/2 HP, 115/60/1
- All stainless steel construction for easy cleaning and sanitizing
- Compact and ergonomic design
- Standard equipment includes:  
knife, stainless steel product tray, 1/4" and 5/16" plates, and plastic food pusher (additional plate sizes are available)
- Food Capacity  
250 lbs per hour - CC12  
450 lbs per hour - CC22



CC22



### IMPORTANT:

**Choppers are to be used for beef, pork, or venison only. Non-fatty products such as poultry, vegetables, etc. will damage the unit!**

Additional chopper accessories sold separately.

# Globe Food Equipment Company

## Here for you.



Headquartered in Dayton, Ohio, Globe Food Equipment Company is recognized throughout the industry for supplying powerful, durable food equipment that is built to perform - even in the most demanding environments.

Globe is a leading provider of food preparation and countertop cooking equipment for the foodservice industry, offering a complete line of professional equipment including: premium, medium duty and economy slicers, floor and tabletop mixers, cooking and warming equipment, meat choppers and scales; *plus*, a full line of accessories, parts and options. Globe stands behind all of our products. Each piece of equipment is backed by our exemplary warranty.

Globe. For durability and a name you can trust in the foodservice industry, there is only one choice for food preparation and countertop cooking equipment.

For more information or to contact  
your local Globe Representative,  
visit us online at:

**[www.globeslicers.com](http://www.globeslicers.com)**



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Dayton, OH 45439  
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Fax: 937.299.8623  
E-mail: [info@globeslicers.com](mailto:info@globeslicers.com)

### **Service and Support**

Globe's authorized service network is available to keep your Globe products operating precisely. Visit [www.globeslicers.com](http://www.globeslicers.com) to find a servicer near you.



All items listed in this  
publication are available  
on AutoQuotes

**Thank You for Choosing Globe**

# Globe Slicer Selection Guide

## Do you have the right slicer for your operation?

To help you determine which slicer is best suited for your operation, Globe created the slicer selection guide. A few main things to consider...

### 1. Will you be slicing cheese? If so, how much and how often?

If slicing cheese is integral to an operation, Globe slicers are a must have! Globe's Premium slicers, with a gear-driven knife, are well suited for slicing cheese as the slicer does not get bogged down when the cheese makes contact with the knife

For medium-duty operations where cheese will be sliced on a limited basis, the heavy-duty or medium-duty compact slicers will work, see the selection guide below.

### 2. What if the product is frozen?

Frozen products, such as frozen meat, are difficult - at best - when slicing. Globe's NF series' slicers (3600NF and 3850NF) are designed with a serrated knife and a heavy duty transmission to power through frozen meats.

### 3. How many hours per day will the slicer be used?

If slicing plays a significant role in your daily operations, Globe's premium slicers can withstand the constant use and are recommended for their precision slicing, powerful performance and proven reliability.

Model No.	Slicing Volume <div><div></div><div>(30 Minutes to All Day)</div></div>	Precision Slicing Index	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Drive Type	Construction	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
											D (Diameter)	W (Width)	H (Height)
Globe N-Series Heavy Duty Premium Slicers													
3600N & 4600N	All Day	<div></div>	<div></div>		<div></div>	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3850N (2 Speed)	All Day	<div></div>	<div></div>	<div></div>	<div></div>	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-1/4" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3600NF & 3850NF (FROZEN)	All Day	<div></div>	<div></div>	<div></div>	<div></div>	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-14" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
3975N & 4975N (9 Speed)	All Day	<div></div>	<div></div>	<div></div>	<div></div>	Gear	Stainless Steel	1/2 HP	13" (33.02cm)	1-14" (3.18cm)	7.5" (19.50cm)	11.6" (29.46cm)	9" (22.86cm)
Globe G-Series Medium Duty Slicers													
GC512	4 Hours	<div></div>	<div></div>		<div></div>	Gear	Aluminum/Stainless Steel	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5" (19.50cm)	10" (25.40cm)	8.75" (22.23cm)
G14	3 Hours	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75" (24.8cm)	11.5" (29.2cm)	10.125" (25.7cm)
G12A	2 Hours	<div></div>	<div></div>	<div></div>	<div></div>	Belt	Aluminum	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G12	2 Hours	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	8.75" (22.2)
G10	1 Hour	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25" (18.4cm)	9.5" (24.1cm)	7.375" (18.7cm)
Globe Chefmate™ and C-Series Economy Slicers													
C12	1 Hour	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.62" (21.89cm)
C10	30 Minutes	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.87" (17.45cm)	8.62" (21.89cm)	7.25" (18.42cm)
C9	< 30 Min.	<div></div>	<div></div>		<div></div>	Belt	Aluminum	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)

Specifications are subject to change without notice.

# Globe Mixer Capacity Chart

Globe's electronic capacity chart is available online at [www.globeslicers.com](http://www.globeslicers.com). Be precise.

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour used, temperature of water used, and other conditions may require the batch to be reduced.

\* NOTE: The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%! %AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed below are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

Key Symbols ✕ • ◆ □

✕ Maximum Mixing Time - 7 Minutes

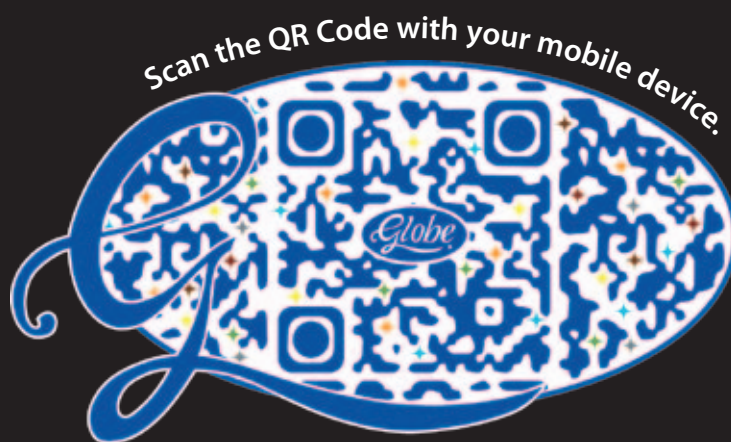
• If high gluten flour is used, reduce the batch size by 10%.

◆ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%.

□ 2nd speed should never be used on 50% AR or lower with the exception of the SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

**Do not use attachments on hub while mixing!**

Product	Agitator and Speed	SP5	SP8	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP80PL
Waffle or Hotcake Batter	Flat Beater	2 qts.	3 qts.	5 qts.	8 qts.	10 qts.	12 qts.	16 qts.	24 qts.	----	30 qts.
Whipped Cream	Wire Whip	2 qts.	2 qts.	2 qts.	4 qts.	5 qts.	6 qts.	9 qts.	12 qts.	----	16 qts.
Mashed Potatoes	Flat Beater	4 lbs.	4 lbs.	8 lbs.	15 lbs.	18 lbs.	23 lbs.	30 lbs.	40 lbs.	----	50 lbs.
Egg Whites	Wire Whip	¾ pts.	¾ pts.	1 pt.	1 qt.	1¼ qts.	1½ qts.	1¾ qts.	2 qts.	----	2 qts.
Meringue (Qty. of Water)	Wire Whip	¼ pts.	½ pts.	¾ pts.	1½ pts.	1¾ pts.	1 qt.	1¼ qts.	1¾ qts.	----	3 qts.
Raised Donut Dough (65% AR) *◆	Dough Hook 1st and 2nd	2 lbs.	2 lbs.	4½ lbs.	9 lbs.	12 lbs.	15 lbs./ 20 lbs.	25 lbs.	60 lbs.	75 lbs.	80 lbs.
Heavy Bread Dough (55% AR) *◆◆	Dough Hook 1st only	4 lbs.	3 lbs.	7½ lbs.	15 lbs.	20 lbs.	30 lbs./ 35 lbs.	40 lbs.	70 lbs.	75 lbs.	80 lbs.
Bread and Roll Dough (60% AR) *◆◆	Dough Hook 1st only	5 lbs.	5 lbs.	12½ lbs.	25 lbs.	25 lbs.	45 lbs.	60 lbs.	80 lbs.	90 lbs.	90 lbs.
Pizza Dough, Thin (40% AR) *✕◆◆□	Dough Hook 1st only	3 lbs.	2 lbs.	5 lbs.	9 lbs.	12 lbs.	16 lbs./ 25 lbs.	30 lbs.	40 lbs. (1st) 35 lbs. (2nd)	50 lbs. 35 lbs. (2nd)	50 lbs.
Pizza Dough, Medium (50% AR) *◆◆□	Dough Hook 1st only	4 lbs.	4 lbs.	5 lbs.	10 lbs.	15 lbs.	25 lbs./ 36 lbs.	40 lbs.	70 lbs. (1st) 35 lbs. (2nd)	80 lbs. (1st) 60 lbs. (2nd)	90 lbs.
Pizza Dough, Thick (60% AR) *◆◆	Dough Hook 1st only	5 lbs.	5 lbs.	10 lbs.	20 lbs.	25 lbs.	40 lbs./ 45 lbs.	50 lbs.	70 lbs.	90 lbs.	100 lbs.
Fondant Icing	Flat Beater	4 lbs.	3 lbs.	6 lbs.	12 lbs.	15 lbs.	18 lbs.	25 lbs.	36 lbs.	----	60 lbs.
Cake	Flat Beater	5 lbs.	6 lbs.	10 lbs.	20 lbs.	25 lbs.	30 lbs.	40 lbs.	60 lbs.	----	90 lbs.
Pie Dough	Flat Beater	5 lbs.	4 lbs.	10 lbs.	18 lbs.	22 lbs.	27 lbs.	35 lbs.	50 lbs.	60 lbs.	70 lbs.
Pasta, Basic Egg Noodle	Dough Hook	1 lb.	2 lbs.	3 lbs.	5 lbs.	6 lbs.	8 lbs./ 15 lbs.	17 lbs.	35 lbs.	40 lbs.	50 lbs.



[www.globeslicers.com](http://www.globeslicers.com)



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